

## Microwave Chocolate Cake

Equipment:     7" or 8" Micro-Proof Baking Dish  
 Dry Measuring Cups                      Liquid Measuring Cups  
 Measuring Spoons                      Small Pyrex Bowl  
 Whisk                                      Plastic Wrap  
 Medium Bowl                              Cooling Rack

Baking Cocoa	¼ cup	<p>1. Grease a micro-proof baking dish and line the bottom of the dish with plastic wrap.</p> <p>2. In a small pyrex bowl, whisk the cocoa and 1/3 cup of the water, microwave on high for 40 seconds until slightly thickened.</p> <p>3. In a medium bowl, combine all of the dry ingredients. Add the oil, remaining 1/3 cup of hot water, egg, and cocoa mixture and whisk batter until well blended. Pour the batter into the prepared baking dish.</p> <p>4. Microwave for 5-6 minutes until cake begins to pull away from the sides of the dish (some moist spots may remain but will disappear on standing).</p> <p>5. Let the cake stand for 5 minutes, then invert the cake onto a serving plate and peel off the plastic wrap. Cool and frost.</p>
Hot Water, <b><u>divided</u></b>	2/3 cup	
AP Flour	¾ cup +2 TBSP	
Sugar	1 cup	
Baking Soda	½ tsp	
Baking Powder	¼ tsp	
Salt	¼ tsp	
Vegetable Oil	¼ cup +2 TBSP	
Egg, whole	1 each	
Vanilla Extract	2 tsp	
Crisco to grease pan		
Yield: 6-8 servings		